

To: \_\_\_\_\_

From: \_\_\_\_\_

### *Celebration Cookies*

- $\frac{3}{4}$  cup (1½ sticks) butter or margarine, softened
- 2 eggs
- 1 teaspoon vanilla
- 1 recipe **Celebration Cookie Mix**

Preheat oven to 375°F. In large bowl, combine butter, eggs and vanilla; mix until well blended. Add cookie mix to butter mixture; mix until well blended. Using **Medium Scoop**, drop 12 level scoops of dough (about 2 tablespoons), 2 inches apart, onto **Rectangle Stone**. Flatten dough slightly using back of scoop. Bake 13-15 minutes or until edges are golden brown. Cool 5 minutes; remove to cooling rack.

Yield: 3 dozen cookies

To: \_\_\_\_\_

From: \_\_\_\_\_

### *Batter Bowl Brownies*

- 1 recipe **Batter Bowl Brownie Mix**
- $\frac{1}{2}$  cup vegetable oil
- 3 eggs
- $\frac{1}{4}$  cup water
- 1 teaspoon vanilla

Preheat oven to 350°F. Lightly spray **Square Baker** with vegetable oil. In large bowl, combine brownie mix, oil, eggs, water and vanilla; mix until well blended. Spread mixture into baker. Bake 35 minutes or until wooden pick inserted in center comes out clean. Cool completely.

Yield: 20 brownies

To: \_\_\_\_\_

From: \_\_\_\_\_

### *Cowboy Chili*

- |                                  |                         |
|----------------------------------|-------------------------|
| 1 recipe <b>Cowboy Chili Mix</b> | 1 garlic clove, pressed |
| 1 tablespoon vegetable oil       | 4 cups water            |
| 1 pound (16 ounces) beef         | 1 jar (16 ounces) salsa |
| stew meat, cut into              | 1 can (15 ounces)       |
| 1-inch cubes                     | tomato sauce            |

Remove corn chips from chili mix; set aside. Heat oil in **Professional (4-qt.) Casserole** over medium heat until shimmering. Add meat and garlic. Cook and stir 6-7 minutes or until browned. Stir in chili mix and water; bring to a boil. Reduce heat; cover and simmer 1½ hours. Stir in salsa and tomato sauce. Simmer, covered, 30 minutes or until beans and meat are tender. Top with corn chips.

Yield: about 8 cups

To: \_\_\_\_\_

From: \_\_\_\_\_

### *Harvest Pumpkin Bread Loaves*

- |                          |   |
|--------------------------|---|
| 2 eggs                   | $\frac{1}{2}$ cup vegetable oil           |
| 1 cup solid pack pumpkin | 1 recipe <b>Harvest Pumpkin Bread Mix</b> |
| $\frac{2}{3}$ cup milk   |   |

Preheat oven to 325°F. Spray bottoms only of **Mini Loaf Pan** with vegetable oil. Whisk eggs in large bowl. Add pumpkin, milk and oil; mix well. Add bread mix to egg mixture; mix until well blended. Fill each well of loaf pan with about 1 cup batter. Bake 45-50 minutes or until wooden pick inserted in center of loaves comes out clean. Cool in pan 10 minutes. Loosen sides of loaves from pan; remove to cooling rack. Cool completely.

Yield: 4 small loaves (4 servings per loaf)